

Slow Cooker Lamb Shank in Apricot Nectar with French Onion Soup

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Slow Cooker Lamb Shank

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Slow Cooker lamb shank recipe using apricot nectar and French onion soup

Experience the mouthwatering flavors of tender slow cooker lamb shank infused with apricot nectar and French onion soup.

Ingredients

- 4 lamb shanks
- 1 can of apricot nectar
- 1 packet of French onion soup mix
- 1 onion, sliced
- 2 potatoes, sliced
- 1 can of apricots

Instructions

1. Place the lamb shanks in the slow cooker.
2. In a bowl, combine the apricot nectar and French onion soup mix. Stir well to combine.
3. Pour the apricot nectar and French onion soup mixture over the lamb shanks in the slow cooker.
4. Add the sliced onion and potato to the slow cooker.
5. Drain the can of apricots and add them to the slow cooker as well.
6. Gently stir the ingredients in the slow cooker to ensure they are well coated with the liquid mixture.
7. Cover the slow cooker with the lid and set it to cook on low heat.
8. Cook for 6-8 hours, or until the lamb is tender and falls off the bone.
9. Once cooked, remove the lamb shanks from the slow cooker and transfer them to a serving dish.
10. Serve the lamb shanks with the cooked onions, potatoes, apricots, and any remaining sauce from the slow cooker.

Enjoy your delicious slow cooker lamb shank in apricot nectar and French onion soup!

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